



# Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Quality Inn & Suites Amsterdam	<b>Licence #:</b>	03-01777
<b>Address:</b>	559 Bishop Dr Fredericton NB E3C 2M6	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Initial Investigation
		<b>Date of Inspection:</b>	January 4, 2024

*MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable*

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for Correction
8.2	MI	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). <b>Observations: Sanitizer in use (Quat) showed concentration of 100ppm. Quat sanitizers are usually required to be maintained between 200 and 400ppm. Ensure sanitizers are checked and the concentration recorded at least once daily</b> <b>Comment: Automatic mixing of sanitizer needs to be recalibrated. PHI will provide a sanitizer log sheet to provide a place to record daily checks.</b>	Immediately

## CLOSING COMMENTS

**Rating colour: Green**